

Form PTO-1449  
(MODIFIED)U.S. DEPARTMENT OF COMMERCE  
PATENT AND TRADEMARK OFFICE

ATTY. DOCKET NO.

023829-0129

SERIAL NO.

09/883,849

## INFORMATION DISCLOSURE CITATION

(Use several sheets if necessary)

APPLICANT

Stark et al.

FILING DATE

06/18/2001

GROUP ART UNIT

3723 176-1

## U.S. PATENT DOCUMENTS

EXAMINER INITIAL REF	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB- CLASS	FILING DATE IF APPROPRIATE
A1	6,056,903	05/02/2000	Greenwood et al.	264	41	
A2	5,939,182	08/17/1999	Huang et al.	428	323	
A3	5,760,182	06/02/1998	Adachi et al.	530	378	
A4	5,707,522	01/13/1998	Maeda et al.	210	500.23	
A5	5,658,714	08/19/1997	Westfall et al.	530	378	
A6	5,554,292	09/10/1996	Maeda et al.	210	640	
A6	5,503,746	04/02/1996	Gagnon	210	490	
A8	5,476,590	12/19/1995	Brose et al.	210	636	
A9	5,456,843	10/10/1995	Koenhen	210	651	
A10	5,290,448	03/01/1994	Sluma et al.	210	500.23	

## FOREIGN PATENT DOCUMENTS

REF	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB- CLASS	TRANSLATION	
						YES	NO
A11	WO 98/12209	03/26/1998	PCT				
A12	GB 1 540 376	02/14/1979	Great Britain				

## OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

A13	Cheryan, "Mass Transfer Characteristics of Hollow Fiber Ultrafiltration of Soy Protein Systems," <u>J. Food Proc. Eng.</u> , 1, pp. 269-287 (1977).
A14	Gould et al., "A Practical Approach to Controlling the Fouling of Ultrafiltration Membranes: A Case Study of the Successful Development of a Commercial Soy Protein Application," available @ <a href="http://www.osmonics.com/products/Page823.htm">http://www.osmonics.com/products/Page823.htm</a> (available at least by Dec. 3, 1999).
A15	Lawhon et al., "Processing Whey-Type By-Product Liquids from Cottonseed Protein Isolation with Ultrafiltration and Reverse Osmosis Membranes," <u>J. Food Proc. Eng.</u> , 1, pp. 15-35 (1977).
A16	Lawhon et al., "Production of Protein Isolates and Concentrates from Oilseed Flour Extracts using Industrial Ultrafiltration and Reverse Osmosis Systems," <u>Journal of Food Science</u> , 42, pp. 389-394 (1977).
A17	Lawhon et al., "Optimization of Protein Isolate Production from Soy Flour Using Industrial Membrane Systems," <u>Journal of Food Science</u> , 43, pp. 361-369 (1978).
A18	Lawhon et al., "Alternate Processes for Use in Soy Protein Isolation by Industrial Ultrafiltration Membranes," <u>Journal of Food Science</u> , 44, pp. 213-219 (1979).
A19	Lawhon et al., "Soy Protein Ingredients Prepared by New Processes-Aqueous Processing and Industrial Membrane Isolation," <u>Journal of the American Oil Chemists' Society</u> , 58, pp. 377-383 (Mar. 1981).
A20	Lawhon et al., "Production of Oil and Protein Food Products from Raw Peanuts by Aqueous Extraction and Ultrafiltration," <u>Journal of Food Science</u> , 46, pp. 391-395 (1981).
A21	Lawhon et al., "Combining Aqueous Extraction and Membrane Isolation Techniques to Recover Protein and Oil from Soybeans," <u>Journal of Food Science</u> , 46, pp. 912-916 (1981).

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Anthony Ullian

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6/15/03

- \* EXAMINER: Initial if citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include any copy of this form with next communication to applicant.

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A 22	B1	5,086,166	02/04/1992	Lawhon et al.	530	378
	B2	5,039,420	08/13/1991	Klein et al.	210	645
	B3	5,000,848	03/19/1991	Hodgins et al.	210	321.68
	B4	4,943,374	07/24/1990	Heininger et al.	210	651
	B5	4,943,373	07/24/1990	Onishi et al.	210	500.42
	B6	4,906,379	03/06/1990	Hodgins et al.	210	638
	B7	4,897,465	01/30/1990	Cordle et al.	530	387
	B8	4,889,921	12/26/1989	Diosady et al.	530	377
	B9	4,787,976	11/29/1988	Parham et al.	210	500.23
	B10	4,697,004	09/29/1987	Puski et al.	530	378
	B11	4,624,805	11/25/1986	Lawhon	530	376
	B12	4,420,425	12/13/1983	Lawhon	260	123.5
	B13	4,332,719	06/01/1982	Lawhon et al.	260	123.5
	B14	4,324,805	04/13/1982	Olsen	426	46
	B15	4,293,571	10/06/1981	Olofsson et al.	426	7

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A 22	B16	Lawhon et al., "New Techniques in Membrane Processing of Oilseeds," <u>Food Technology</u> , 38, pp. 97-106 (1984).
	B17	Nichols et al., "Production of Soy Isolates by Ultrafiltration: Factors Affecting Yield and Composition," <u>J. Food Sci.</u> , 46, pp. 367-372 (1981).
	B19	Okubo et al., "Preparation of Low-Phytate Soybean Protein Isolate and Concentrate by Ultrafiltration," <u>Cereal Chemistry</u> , 52, pp. 263-271 (1975).
	B19	Omosaiye et al., "Removal of Oligosaccharides from Soybean Water Extracts by Ultrafiltration," <u>J. Food Sci.</u> , 43, pp. 354-360 (1978).
	B20	Omosaiye et al., "Ultrafiltration of Soybean Water Extracts: Processing Characteristics and Yields," <u>J. Food Sci.</u> , 44, pp. 1027-1031 (1979).
	B21	Omosaiye et al., "Low-Phytate, Full-Fat Soy Protein Product by Ultrafiltration of Aqueous Extracts of Whole Soybeans," <u>Cereal Chem.</u> , 56, pp. 58-62 (1979).
	B22	Osmonics, "Osmonics® Ultrafilic® M-Series Membrane Engineered to be 'Fouling-Free,'" available @ <a href="http://www.osmonics.com/scripts/PressTpl.asp?PressRelID=307">http://www.osmonics.com/scripts/PressTpl.asp?PressRelID=307</a> (dated Oct. 4, 1999).
	B23	Osmonics, "UltraFiloc Membranes," available @ <a href="http://www.osmonics.com/products/Page918.htm">http://www.osmonics.com/products/Page918.htm</a> (available at least by Nov. 15, 2000).
	B24	Porter et al., "Membrane ultrafiltration," <u>Chem. Tech.</u> , pp. 56-63 (Jan. 1971).
	B25	Tarok, "The Filtration Spectrum," available @ <a href="http://www.osmonics.com/products/Page710.htm">http://www.osmonics.com/products/Page710.htm</a> (Published in "Filtration News" on May 1, 1994).

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EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB- CLASS	FILING DATE IF APPROPRIATE
C1	4,256,652	03/17/1981	Kidani et al.	260	429 R	
C2	4,252,652	02/24/1981	Elfert et al.	210	654	
C3	4,163,010	07/31/1979	Garbutt	260	112 R	
C4	4,147,745	04/03/1979	Sano et al.	264	22	
C5	4,125,527	11/14/1978	Buhler et al.	260	112 R	
C6	4,091,120	05/23/1978	Goodnight, Jr. et al.	426	598	
C7	4,088,795	05/09/1978	Goodnight, Jr. et al.	426	598	
C8	4,075,361	02/21/1978	Oberg	426	655	
C9	4,072,670	02/07/1978	Goodnight, Jr. et al.	260	123.5	
C10	4,069,103	01/17/1978	Müller	195	4	
C11	4,028,468	06/07/1977	Hohner et al.	426	436	
C12	4,018,752	04/19/1977	Bühler et al.	260	112 R	
C13	3,995,071	11/30/1976	Goodnight, Jr. et al.	426	598	
C14	3,993,636	11/23/1976	Maubois et al.	260	123.5	
C15	3,958,015	05/18/1976	Gay	426	18	
C16	3,896,241	07/22/1975	Malaspina et al.	426	271	
C17	3,880,755	04/29/1975	Thomas et al.	210	91	
C18	3,736,147	05/29/1973	Iacobucci et al.	99	17	
C19	3,728,327	04/17/1973	Frazeur et al.	260	123.5	
C20	3,622,556	11/23/1971	O'Connor	260	123.5	
C21	3,586,662	06/22/1971	O'Connor	260	123.5	

## OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

C22	United Soybean Board, "Soy Protein Isolate" available @ <a href="http://www.talksoy.com/isolate.htm">http://www.talksoy.com/isolate.htm</a> (available at least by Sept. 6, 2000).

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Anthony H. Lee

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## U.S. PATENT DOCUMENTS

EXAMINER INITIAL	REF	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB- CLASS	FILING DATE IF APPROPRIATE
<i>22</i>	D1	5,503,832	04/02/1996	De Stoutz			
	D2	4,346,122	08/24/1982	Orthoefer et al.			
	D3	3,660,111	05/02/1972	Koch			
	D4	3,630,753	12/28/1971	McInychyn			
<i>22</i>	D5	3,361,575	01/02/1968	T. M. Paulsen			

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## FOREIGN PATENT DOCUMENTS

REF	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB- CLASS	TRANSLATION YES NO
<i>22</i>	D6	WO 01/06866	07/24/2000	PCT		

## OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

<i>22</i>	D7	Protein Technologies International "Supro® 425 Isolated Soy Protein Product Description" (available at least by June 1, 2001) 1 page.
	D8	Protein Technologies International "Supro® 500E Isolated Soy Protein" (available at least by Aug. 1998) 1 page.
	D9	Protein Technologies International "Supro® 515 Isolated Soy Protein" (available at least by Sept. 1997) 1 page.
	D10	Protein Technologies International "Supro® 661 Isolated Soy Protein Product Description" (available at least by June 1, 2001) 1 page.
	D11	Protein Technologies International "Supro® 670 Isolated Soy Protein" (available at least by Feb. 10, 1999) 2 pages.
	D12	Protein Technologies International "Supro® 760 Isolated Soy Protein Product Description" (available at least by June 1, 2001) 1 page.
	D13	ADM, "PRO FAM® 646, 648, and 982 Isolated Soy Proteins 066-646, 066-648, and 066-982" (available at least by June 1, 2001) 1 page.
<i>22</i>	D14	ADM, "PRO FAM® 970, 972, 974, and 981 Isolated Soy Proteins 066-970, 066-972, 066-974, and 066-981" (available at least by June 1, 2001) 1 page.
<i>22</i>	D15	Protein Technologies International "FP-940 Isolated Soy Protein" (available at least by June 1, 2001) 1 page.

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*Anthony W. 22*

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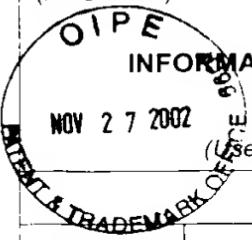
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**U.S. PATENT DOCUMENTS**

EXAMINER INITIAL	REF	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB- CLASS	FILING DATE IF APPROPRIATE
<i>AK</i>	A1	2002/0102339	08/01/2002	Akashe et al.			

**FOREIGN PATENT DOCUMENTS**

	REF	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB- CLASS	TRANSLATION	
							YES	NO
<i>A1</i>	A2	1 580 051	11/26/1980	United Kingdom				

**OTHER DOCUMENTS** (Including Author, Title, Date, Pertinent Pages, Etc.)


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YES	NO

S. K. Sayed Razavi, J. L. Harris, F. Sherkat, "Fouling and cleaning of membranes in the ultrafiltration of the aqueous extract of soy flour," *Journal Of Membrane Science*, 114 (1996), pp. 93-104.

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